

## Hygienic Quality of Meat Products in Qazvin Province during (2011-2014), Iran

Peyman Ghajarbeygi<sup>a</sup>, Masoud Kazeminia<sup>b</sup>, Masoud Panahi Fard<sup>c</sup>, Razzagh Mahmoudi<sup>a\*</sup>, Ali Sadeghi Niaraki<sup>d</sup>

<sup>a</sup>Health Products Safety Research Center, Qazvin University of Medical Sciences, Qazvin, Iran.

<sup>b</sup>Department of Food Hygiene and Safety, School of Health, Qazvin University of Medical Sciences, Qazvin, Iran.

<sup>c</sup>Department of Environmental Health, School of Health, Qazvin University of Medical Sciences, Qazvin, Iran.

<sup>d</sup>Corporate officer of Food, Hygienic & Cosmetic Control Laboratory, Qazvin University of Medical Sciences, Qazvin, Iran.

\*Correspondence should be addressed to Dr. Razzagh Mahmoudi, Email: [r.mahmodi@yahoo.com](mailto:r.mahmodi@yahoo.com)

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### A-B-S-T-R-A-C-T

**Background & Aims of the Study:** One way to increasing shelf life of meat is the production of sausages along with additives. One of these additives contains nitrite that in an acceptance limit is not a threat for human health but if it's amount is higher than standard, it will react in the body with secondary amine and the result is the formation of carcinogenic nitrosamines. Also, the consumption of healthy and safe food is concerned for every consumer. That's why we decided to examine Nitrite, Carbohydrates, Fat, Protein, Humidity, microbial contamination and exterior features of the sausages which were produced in Qazvin province.

**Materials and Methods:** The study population consisted of sausages produced in Qazvin province from 2011 to 2014. A total of 74 samples of products that have been produced in the factories of meat products of Qazvin, distribution system and retail level were collected. Additive composition, microbial contamination and exterior features were examined according to standard methods of Iranian national standards No 2303.

**Results:** The overall result showed that all products comply with their nitrite acceptance limit. Of course, the amount of humidity (13.84%) and carbohydrates (39.62%) were infringement but the two combinations no adverse effects on human health and microorganism counts determined in overall processing were not at harmful levels for human health and microbial contamination of all meat products of our study were acceptable.

**Conclusion:** According to the results, we should have more control on the hygienic quality of meat products over the production, storage and supply periods in this area.

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